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for maintaining an adequate supply of properly trained sanitarians, physicians and nurses during the war. The means for the extension of existing training facilities should be provided by the government.

The members of the conference which prepared the program were Dr. John F. Anderson, formerly director of the United States Hygienic Laboratory; Dr. Haven Emerson, formerly health commissioner of New York; Dr. W. A. Evans, formerly health commissioner of Chicago; Lee K. Frankel, vice-president of the Metropolitan Life Insurance Company; Dr. A. W. Freeman, of the Ohio state health department; Dr. Goldwater; Porter Lee, of the New York School of Philanthropy; Dr. W. S. Rankin, state health secretary of North Carolina; Dr. E. G. Williams, state health commissioner of Virginia, and Dr. C. E.-A. Winslow, professor of public health at Yale University.

WORK OF THE BUREAU OF FISHERIES

The *Fisheries Service Bulletin* stated that for years the Bureau of Fisheries has been handicapped for lack of facilities for practical demonstrations and experimentation in the methods of preparing and preserving fishery products. The fishery industries, particularly those concerned in canning and otherwise preserving food products, labor under the serious drawback of ignorance of the scientific principles underlying their operations. There is also an underconsumption of fish, arising in part from the inferior quality of much that is placed on the market and in part from ignorance of the consumer regarding the dietetic qualities and peculiarities of the several species, with consequent improper preparation for the table. As a result there is an annual loss of many millions, probably hundreds of millions, of pounds of valuable fish food. With adequate equipment and personnel provided, the bureau has held that it could render effective aid in developing methods for overcoming such difficulties, and that important results would be achieved in some fields within a short period of time.

The President has approved and authorized an allotment of \$125,000 from the fund for the

national security and defense to enable the bureau to build and equip in Washington a laboratory for the conduct of work of this character and to provide a temporary personnel. Preparations for carrying out this program are being pushed vigorously, and investigations have been started which, it is anticipated, will yield important results in making available larger quantities of fish for food and in educating the public to the merits of the various fishery products.

As large quantities of fish preserved by salting are lost annually by spoilage and still larger quantities of fresh fish, for which there is no immediate market, are thrown away because of the risk of loss if cured, an investigation for the purpose of developing satisfactory methods for overcoming these difficulties has been inaugurated. Donald K. Tressler, well qualified by training and with practical experience as an analytical chemist for a salt-manufacturing company, has been employed for this work. For the present this experimental work will be conducted at Johns Hopkins University, under the supervision of Professor E. V. McCollum.

A trained worker in domestic science has been employed to carry on experiments with new fishes and fishery products to determine the best methods for preparing these products for the table and to begin the assemblage of material for a publication on fish cookery. In addition, quite extensive experiments have been made in the development of methods suited to the canning of fish in the home, and plans have been laid and machinery has been assembled for the conduct of experiments in drying fish in vacuo.

As rapidly as the services of suitably trained persons for a number of other investigations can be obtained such investigations will be taken up. One of these has to do with the increased utilization of fish waste for manufacture into oil and fish meal or fertilizer.

The Bureau's position for work along the lines outlined has been strengthened further by the provision made by the present Congress for an assistant for developing fisheries and for the saving and use of fishery products.